



# Happy New Year!

\$65 per person for 3 Courses

*(tax and gratuity not included)*

*1/2 bottle Quenardel & Fils Brut Champagne \$29*



## Hors- d'Oeuvres

Butternut Squash Soup with Chestnuts, Shaved Fresh Truffle +10  
Maine Lobster Bisque with Lobster Bits  
Crispy Goat Cheese Salad with Candied Walnuts  
Romaine Hearts with Fresh Grapes and Roquefort Crumble  
Belgian Endive Salad, Brie and Apples  
Half- Dozen Wellfleet Oysters, Mignonette Sauce  
Salmon Pate and Smoked Salmon  
Terrine of Foie Gras, with Brioche  
Escargots Bourguignon



## Entrées

Asparagus Risotto  
Sea Scallops, Provençale with Baby Spinach  
Roasted Halibut Fillet, Ratatouille, Champagne Beurre Blanc  
Breaded Dover Sole Maxim's, Lobster Sauce +10  
Duck Magret à l'Orange, Wild Rice and Brussel Sprouts  
Grilled Lamb Chops, Potato Gratin  
Pan Seared Veal Chop with Wild Mushroom Cream Sauce  
Venison Medallions, Blueberries, Sweet Potato Fries  
Beef Tenderloin Wellington



## Desserts

Hazelnut Crème Brulée  
Chocolate Mousse  
Assorted Macarons  
White Chocolate Bread Pudding  
Lemon Tart  
Grand Marnier Souffle +5